

Seasoning and Preserving Timber.

There are different ways of seasoning timber; the most simple is to dry it in the air under a shed. the next to immerse it in water for a season, salt water by preference, which dissolves some of the sap, which otherwise may promote decay; the next is to put it into a warm place, artificially heated, for instance by steam pipes; this produces a kiln drying. A still better way is to place it in a steam chamber, where steam under high pressure is introduced; this penetrates into the fibres and prepares the wood for a more equal shrinkage when dried afterwards; it is a kind of cooking process which coagulates the albumen, and thus augments the solid matter in the wood, preventing lumber thus treated from swelling afterwards by dampness, and to shrink by dryness only half as much as other lumber.

The exposure to steam-pressure is no doubt among the simplest of the thorough methods. Experience has shown that an exposure of timber during two or three weeks to high pressure steam will thoroughly season such lumber, however green or wet it may be. Such seasoning acts to some extent as a preservative; however there are more thorough methods of preserving wood, based on the joint action of tannin and iron. We are able to corroborate this principle, having before us a sample of moderate antiquity, but sufficiently old. It is a piece of white oak dowel, which was for some thirty or forty years in pine flooring of Tiber creek arch, Washington. It is black, perfectly sound, and as hard as ebony; it evidently owes its black color and hardness to the combined effect of the iron in the soil on which it was placed and the tannic acid in the wood itself. The cost of the materials for this process is small, as tannic acid pure enough for this purpose can now be produced for about 10 cents a pound, and even much less in the future, as it can be made from bark, young branches, and leaves of many trees, which owe to that acid their astringent properties.—*Manufacturer and Builder.*

Thermometer Churns.

Lacteal masses have always understood that to have the butter "come quick"—or, in other words, to obtain a quick separation of the butter from the butter-milk—the cream or milk, while being churned, must be of proper, or about such a temperature. But to ascertain what precise degree of temperature, and then to obtain it, has been difficult, and in fact has not been done to any extent, until the introduction of the Thermometer Churn. They have also known that when the process of churning (or agitating the cream or milk) has been protracted, or warm or cold water added to produce the sought-for temperature and proper state of the cream or milk, and thereby a separation, that the butter obtained was of an inferior quality and color, and less in quantity.

This churn is constructed with a double bottom, made in the form of a semicircle, of two sheets of zinc placed one above the other, the cream to rest upon the uppermost, between two sheets, forming the bottom, is a space or chamber, into which may be introduced cold or warm water, as may be required, to increase or diminish the temperature of the cream or milk.

There is a thermometer permanently placed in one end of the churn, entirely secured from breaking or accident, marked at 62°, and which is always visible, that the operator may know and determine with certainty when the cream or milk is brought to the proper temperature. If the cream or milk is too warm, the mercury in the thermometer will rise above 62°, and cold water should be applied in the chamber described; if too cold, the mercury will fall below the mark, when warm water must be used instead of cold.

This churn is simple in its construction—is light, portable, durable, very easily operated and readily cleansed. By reversing the motion of the crank it is liberated, when both that and the dasher or floats are drawn out.

Bean Weevils.

Inclosed find a box of beans containing bugs, or insects of some kind, which destroy all the beans we grow here. The query in my mind is, whence do they come? I was told that beans planted as late as August would not be buggy; but these are, as you will readily see, should they arrive safely.—*Wm. B. Wicks, Norfolk, Va.*

The small, greyish beetles infesting your beans are the well known bean weevil (*Bracon abditus* of Say). It is closely allied to the common pea weevil,

(*B. pisi*, Linn.) and the eggs are deposited in the same manner—that is, upon the pods while growing in the field. The eggs hatch, and the larva penetrates the soft beans. The hole made soon closes, leaving no sign of injury. The grub eats out for itself a small cavity within which to undergo its various transformations, remains within the bean until the following season, when the mature beetle comes forth in time to attack the growing crop. We doubt the efficacy of early or late planting, because weevils are constantly emerging from stored beans throughout the summer. If infected beans are stored in a warm room, the beetles will frequently appear in January, while under opposite conditions they may not come out until July or August, as in the specimens you send. To prevent the increase of this insect the beans should be stored in air tight barrels or other vessels as soon as gathered, and some pieces of gum camphor sprinkled in among them and they close up the vessel for a month or two and every grub is killed. A few spoonfuls of kerosene oil is also said to answer the same purpose, although we have never tried it ourselves.—*Rural New Yorker.*

Canadian Farm Bell.

On my *debut* as a farmer, I set about to find a suitable gong or bell to call to dinner and for other purposes. For this object I wrote to Scotland, where I had seen a gong used for "dinner call," but in reply I was told that the gong I had seen there was from Russia, and was one of her exclusive manufactures.

Through the kindness of the editor of the *Canada Farmer*, I was furnished with a drawing of a bell or gong in use in the Dominion, which I was told was made of round bar iron, in the shape of a musical tuning fork; but deviating from this, I procured 7 feet of octagon fine steel; in the centre of this a half twist was made by which it is suspended. The twist or hole does not admit of any part of the metal touching so as not to allow an interruption of sound. From the eye thus made the iron or steel, let the arm be about 14 inches, at which point the tines of this large fork will turn down, and for appearance let the tines incline toward each other, and about 8 inches of the tips of the tines will have to be thinned or tapered and turned at the ends, not unlike a ram's horn, but no part allowed to touch upon itself to jar the sound.

This bell or gong I have suspended from the limb of a tree, and is struck with a wooden mallet or iron hammer (the wooden mallet for ordinary calls, the iron hammer for extraordinary occasions). Strike 3 for Tom, 6 for James, and so on indefinitely. When struck with iron it is more shrill, but can be heard as far when struck with a billet of hard wood and more musical in sound; so much is this the case that on a recent occasion visitors of musical tastes had no difficulty in playing upon it tunes of any time or measure.

In conclusion, after three years' use of this bell I would hereby recommend it to those whose ears are sensitive to the distorted music of a round plate of boiler iron or tin horn.—*Cor. Practical Farmer.*

What shall we have for Dessert.

Let me suggest to your readers a few ways of varying the dessert at dinner—changes from the inevitable pie. They may not be new, yet I never see them at any table besides our own.

Make a dough as for biscuit; roll thin and spread with currants, cherries, or any kind of berries. Roll it up like jelly cake and steam it till done. To be eaten with sweetened cream.

Another is: To one pint of sour milk add one teaspoonful of soda, flour to make a batter, and a handful of dried cherries or currants. Pour into a basin and steam until done. To be eaten with sweetened cream.

Instead of sweetened cream for the above pudding, a sauce made of half a pint of wine, half a cup of sugar, one tablespoonful of butter boiled and thickened with a little flour, might be used. Cider is a very good substitute for the wine. Or instead of the sauce, a syrup of sugar and water boiled is good with either of the puddings.

The following I know to be new to your readers, for it is my own invention. Towards spring, when apple butter becomes a drug in the domestic market, it can be used in this wise: To one pint of apple butter add a pint of sweet milk, a cup of sugar (more or less according to the sweetness of the apple butter), and two tablespoonfuls of flour. Bake in tins lined with pastry, and with strips of pastry across the top. Please try it.—*Cor. Ohio Farmer.*

Musk.

Musk is a secretion, and is obtained from the musk-deer (*Moschus moschiferus*), a pretty little animal inhabiting the higher mountain ranges of China, Pongm and Tibet. The musk is found in a small pocket or pouch under the belly of the deer. The hunters cut off this pouch, which, becoming dry, preserves its contents, and in this state the best article reaches our markets. Musk, when moderately dry, is an unctuous powder of reddish-brown color. It gives out a powerful odor of a warm, aromatic character and most wonderful persistency. Blending well with almost every other scent, it discovers but little of its own peculiarity in compounds, when used in proper proportion, and yet gives them great permanency. In point of general usefulness to the perfumer it is probably unequalled by any other substance; for, although coarse and undesirable in a pure state, the most popular compounds are those in which it is an ingredient.

Genuine musk is very costly, being worth, when separated from its sac and all extraneous matter, from twenty-five to thirty-five dollars the ounce. Its great strength compensates in a measure for its price. One part of musk, it is said, will scent more than three thousand parts of inodorous powder.

Horse not Lying Down.

There is no better way to coax a horse to lie down than a good, clean, dry bed in a clean, airy, loose box. The causes are many; being cast in an ordinary stall, or getting the foot in the halter strap, have prevented many horses from lying down for months and years, especially when kept in the same stall. I have had horses which would not on any account go, even if forced, into a stall where they had suffered, but would go immediately and cheerfully into any other ordinary stall. Any practical veterinarian knows how often horses, otherwise quiet and obedient, refuse to approach his infirmary, and even the sound of his (the doctor's) voice will produce quite a nervous trepidation in an animal upon which he has operated, evidently causing the animal pain and suffering. We very much underrate the capacity of our noble domestic animals to appreciate a kindness or to resent a wrong. This is more often manifested by the noble and faithful horse and dog.

A change of place will often give encouragement to a horse, and he will lie down, although having persistently stood up in his accustomed stall, from having received an injury there, or from its much resembling the place of former suffering. I do not claim that this is the only cause, for I have known horses for many years that would not lie down anywhere, and which had never had the above cause for this refusal. Again, I repeat, a clean, loose box is the best to bring about a change in the horse's habits.—*Wm. Horns, in Country Gentleman.*

Doctors never allow ducks on their premises, they make such personal remarks.

The Louisville man pulls his shirt on the same as he does his trousers. He can't get it on over his ears.

A writer asks if any one can inform him of the best way to start a nursery. Get married, is the answer.

"WHAT brought you to prison, my colored friend?" said a Yankee to a negro. "Two constables, sah." "Yes, but I mean had intemperance anything to do with it?" "Yes, sah, dey was bof 'em drunk."

A NEW HAMPSHIRE farmer's wife fell into a well, and it was four days before he missed her and made search. He said he thought the house unusually quiet, but he didn't know what made it so.

PAPER PILLOWS.—Excellent pillows may be made of old letters—the stiffer the paper the better. Newspapers will not do. The paper should be cut into strips, and rolled round an ivory knitting needle; it is then almost like a spring, and makes a much better cushion than the torn paper, being more elastic.

TO AVOID GREASY BUTTER.—Churn with pressure instead of friction. The dash churn brings butter by pressure, and makes better butter than most other kinds of churns. Butter should also be worked by pressure instead of friction. The ladle or worker should not be drawn across the butter, but pressed down upon it.

CHEESE FROM GOAT'S MILK.—Although in 1872 the total number of goats in France (excluding Corsica) was 1,600,848, and although goat cheese is highly regarded, it is asserted that at the show at Paris last February, out of nearly 700 entries of cheese, there was but one entry of cheese made from goat's milk.